

# KAFFE & DRIKKE

**Hot Chocolate.** Our signature cocoa with a rich, deep, luxurious chocolate flavor made from cacao mass, coconut sugar and maple syrup, with your choice of milk. 78,-

*Ask us if you'd like it stronger or milder, sweeter or less sweet, or served in a pot with whipped cream.*

Add on: cayenne, chili, cinnamon, licorice, chaga, collagen, vanilla, caramel or other.

**Myrvann cacao.** Ceremonial cacao with lion's mane, chaga, cordyceps, and reishi. Made with our cacao blend, your choice of milk, coconut sugar, and maple syrup. 85,-

*Ask us if you'd like it made with water or without sweetener.*

**Golden milk.** A soothing and strengthening golden latte with warming spices and plenty of health benefits. Made with turmeric, ginger, cinnamon, cardamom, coconut oil, pepper, coconut sugar and maple syrup. 78,-

**Matcha latte.** Ceremonial finely ground Japanese green tea whisked with steamed milk and a hint of sweetness. Smooth, creamy and naturally energizing. With maple syrup, agave or other sweetener. 75,-

**Chai latte.** A comforting blend of black tea and aromatic spices like cinnamon, cardamom, and ginger, steamed with your choice of milk. It's the perfect balance of creamy sweetness and warming spice, available both hot or iced. 75,-

**Adaptogenic latte.** A functional beverage that blends milk and natural sweeteners with adaptogens like reishi, lions mane, coryceps, chaga, kakaomasse, maca, ashwaganda, mct and espresso. It helps the body balance stress, boost immunity, and maintain steady energy. 85,-

**Spicy latte.** Rich espresso and velvety milk infused with ginger, cinnamon, vanilla and syrup of your choice. A sophisticated, aromatic, and warming cup. 68,-

**Beetroot latte.** A vibrant, caffeine-free wellness latte featuring the sweet, earthy flavors of beetroot blended with steamed milk, warming ginger and syrup of choice. 68,-

**Comfort hygge latte.** A caffeine-free, gut-friendly alternative to traditional coffee. Roasted chicory root is brewed with steamed milk, spices, reishi and natural sweeteners to create a cozy, full-bodied beverage. It offers a robust, woody flavor with nutty undertones and a pleasant, roasted sweetness. 68,-

**Organic tea from Østerlandsk Tehus and Palais Des Thés served in a pot.** Earl Grey, Licorice, Mint, Green Strawberry Cream, Green Sencha, Chai, Camomille, Fruity, Ginger, Kiss me quick (black tea). 58,-

Filterkaffe 39/47,-

Americano 48,-

Espresso 45,-

Flat white 57,-

Cortado 57,

Cappuccino 57,-

Caffè latte 64,-

Ginger latte 68,-

Licorice latte 68,-

Caffè mocca 75,-

**Add on organic syrup to your drink:** Vanilla, Salty caramel or Hazelnut

## ICED FAVOURTIES

Iced mango matcha latte 78,-

Iced strawberry matcha latte 78,-

Iced mocca 75,-

Shaken espresso 65,-

Affogato 73,-

## ICED LATTES:

**ALL OUR DRINKS CAN BE MADE WITH ICE.**

**Milkshake 89,-**

Vanilla, strawberry, chocolate, mocca or banana

**SMOOTHIES 89,-**

Green Bomb (celery)

Creamy Mango

Ginger Power

Blueberry Protein (almond)

Pink Berry Protein (almond)

## DRINKS

Home made lemonade

Organic applejuice

Freshly squeezed juice

Kombucha

S. Pellegrino

*See full selection in the fridge.*

## Choose your favourite milk:

Røros whole milk and lactose-free light milk, oat, soy, coconut, almond, and rice milk.

# MAT

## BRUNCH PLATE

Freshly baked bread (ask us for gluten-free) with avocado & hummus, 3 small cake slices & your choice of bowl: Açaí bowl, overnight oats, coconut yogurt, or chia pudding. 218,-  
(Allergener: cashew, sesam, peanott, walnut & almond).

## AVOCADO-TOAST

Toasted gluten-free sourdough bread with avocado, olive oil, and a mix of salt, chili, and sesame seeds. 158,-  
Add on: pesto, hummus, salad 7,-  
(Allergen: sesam)

## SOURDOUGH TOAST WITH HUMMUS & AVOKADO

Freshly baked and toasted sourdough bread with hummus, avocado, salad, pickled onion and sesame seeds. 175,  
(allergener: wheat, sesam)

## SOURDOUGH TOAST WITH PESTO, CREAM CHEESE & AVOKADO

Freshly baked and toasted sourdough bread with cream cheese, pesto, arugula, avocado, tomato, chili sesame, and sea salt. 175,  
(allergener: wheat, sesam)

## SALAD OF THE DAY

Fresh seasonal salad with roasted vegetables, avocado, and more. Ask us about today's selection. 195,-  
Add on bread or feta cheese + 15,-

## TODAYS SANDWICH. Ask us for today's selection.

169,-

## SOURDOUGH BREAD AND BUTTER

Freshly baked and toasted sourdough bread with whipped Røros butter. 75,-  
(allergener: wheat, sesam)

## CHIA PUDDING

Creamy chia pudding with homemade jam, granola, mango yogurt, cacao nibs, coconut flakes, and almond butter. 98,- / 138,-  
(Allergener: valnotter, sesam, mandler)

## OVERNIGHT OATS

Rich and filling overnight oats topped with homemade jam, granola, mango yogurt, cacao nibs, coconut flakes, and almond butter. 98,- / 138,-  
(Allergener: valnotter, sesam, mandler)

## COCONUT YOGHURT WITH CREAMY MANGO

Rich and fluffy home made creamy yoghurt made with mango and coconut milk. Topped with granola, cacao nibs, coconut flakes and almond butter or peanut butter. 98,-/ 138,-  
(Allergener: walnuts, sesame, almond)

## AÇAÍ BOWL

Rich smoothie bowl with açaí, blueberries, mango, banana, maple syrup, almond milk, and rice milk. Topped with homemade granola, banana, cacao nibs, coconut flakes, and almond butter or peanut butter. 145,- / 195,-  
(Allergener: valnotter, mandler)

## CHIA AÇAÍ BOWL

A rich and hearty bowl with chia pudding and açaí. Topped with granola, coconut flakes, cacao nibs, banana, and almond or peanut butter. Ask us if you'd like to add coyo. 145,- / 195,-  
(Allergener: valnotter, mandler)

## MANGO COYO AÇAÍ BOWL

A creamy and rich bowl of mango coconut yogurt and açaí. Topped with granola, coconut flakes, cacao nibs, banana and almond butter or peanut butter. Ask us if you want to add chia pudding. 145,- / 195,-  
(Allergener: valnotter, mandler)

# Ooh la la!

## RAW CAKES

1 cake: 78,-  
3 cakes: 198,-  
5 cakes: 310,-

Chocolate & vanilla

*(cashew)*

Peanut Chocolate

*(Peanøtt)*

Brownie fudge

*(nottefri)*

Hazelnut crisp brownie

*(hasseløtt)*

Mango passion cheesecake

*(cashew)*

Raspberry cheesecake

*(cashew)*

Trippel mocca

*(cashew)*

Pistachio

*(pistasj, mandel cashew)*

Licorice

*(cashew)*

**All our treats are handmade only  
with the best ingredients.**

**All plant based, glutenfree and  
dairy free without refined sugar  
or additives.**



***We also offer gift cards for the café and bakery.***

## Delivery & Catering

Order cakes directly from [osloraw.no](http://osloraw.no) or call the bakery at +47 413 44 470

Pick-up available at Ullevålsveien 89. Open every day.

**You can also find our products at MENY, ODA, Morgenlevering, Wolt, and more.**

## RAW BALLS

1 stk: 45,-  
2 stk: 79,-

Chocolate crisp ball

*(nut free)*

Licorice fudge ball

*(cashew)*

Peanut butter crunch

*(peanut)*

## BAKED TREATS 73,-

Sweet Potato Brownie

Bananabread

Cookies

*Ask us for today's selection.*

## ENERGY BARS

Flap Jack bar

Bounty bar

Chocolate energy bar

Protein bar

*Spør oss om dagens utvalg.*

## SHOP

Oslo Raw cookbook

Granola

Nut butters

Cacao-mix

Oslo Raw take away cups glass

*Spør oss om fullt utvalg* 